

Wisconsin  
2009 Culinary Arts Equipment List

It will be necessary for EACH participant to provide the following utensils to prepare the recipes that have been planned for the Culinary Arts Event. The equipment should be of commercial grade. Bring the following items in plastic containers.

- 1 2-cup liquid measuring cup (plastic)
  - 1 set dry measuring cups (up to 1 cup)
  - 1 set measuring spoons
  - 1 instant-read thermometer
  - 2 wooden spoons
  - 1 heat resistant spatula
  - 1 pastry bag 14"
  - Pastry Tips
  - 1 zester
  - 1 slotted spoon
  - 1 solid metal cooking spoon
  - 1 vegetable peeler
  - 1 8-10" French Knife
  - 1 paring knife
  - 1 utility or boning knife
  - 1 serrated knife
  - 1 slicing knife
  - 3 stainless steel mixing bowls
  - 1 tongs
  - 1 wire whisk
  - 1 offset spatula 4"
  - 4 custard cups
  - Portion scale
  - Oven safe Sauté pan- 10"
  - 2 oven safe large sauté pan-12-14"
  - 10" Skillet
  - 2 quarter or half size sheet pans
  - 2 quart sauce pan
  - 4 quart sauce pan
  - 3 Trays for mise en place
  - 3 Acrylic cutting boards
  - 1 cooling rack
  - Plastic gloves
  - Plastic wrap
  - Wax Paper
  - 3 side towels
  - Pot holders
  - Toothpicks
  - Paper Towels
- 2 each of Serving Dishes-Dinner plate, salad plate, dessert plate, salad bowl